

ETTAN

DINNER

CHILLED SNACKS

Ettan Reserve Caviar (g)
Private Batch by Tsar Nicoulai
Crème Fraiche, Kulcha, Eggs
Onions & Chives 45/85

Local Oysters
Fermented Chilies,
Curry Leaf Ponzu
6 for 24 / 12 for 45

WARM SNACKS

Signature Chutney Sampler (v)
Kale and Eggplant Chutney 8

Ettan Wings (g) 9
House Fermented Chilies, Shallots

Tender Jack (v,g) 7
Vada Pav

SIGNATURE BREADS

Cast Iron "Monkey Buns" (v,g) 13
Signature Bread Rolls, Butter
And Eggplant Chutney
(Baked to Order)

Stuffed Kulcha with Kale Chutney
and Homemade Butter (v,g)
Green Pea & Ricotta - 12
Black Truffles - 29
Jalapeño - 12

SMALL PLATES

***Garden Pea Soup (v) 13**
Young Ginger, Mint, Rice Crisps
and White Chocolate

***Edamame Vada (v) 15**
Black Lentil 'Dumplings'
Mint Edamame Chutney and Cilantro

***Sesame Leaf (v) 15**
Chaat Flavors on Sesame Leaves
with Mango, Sesame Brittle,
Chickpea Crumble and Cilantro

Ettan Salad (v) 15
Mixed Greens, Avocado, Grapes
and Pumpkin Seeds with our Signature
Fermented Curry Leaf Chutney

***Black Pepper Cauliflower (v) 14**
Cauliflower Leaf, Green Onions,
Black Mustard and Curry Leaves

***Delta Asparagus (v) 14**
Spring Herb Relish, Burrata Cheese
Grapefruit and Basil

Seared Scallops 17
Byadige Chilli Rub, Tomatillos,
Apple Kootu and Basil

Red Chili Octopus (g) 17
Spiced Yogurt, Fermented Chili
And Stone Fruit

Kerala Fried Chicken (g) 16
Roasted Coconut Milk, Green Apple
Lime and Buttermilk

LARGE PLATES

***Wild Mushroom 'One Pot' (v) 28**
Slow cooked Mushrooms, Potato Korma,
Cauliflower with Idiyappam

Mung Bean Paneer (v,g) 29
Purslane, Spinach, Fenugreek, Cumin
with Zucchini Roti

Local Black Cod 37
Roasted in Leaves, Collard Greens
Masiyal, Green Mango Rice and Kokum Curry

Chicken Biryani (n) 29
Roasted pepper gravy, green apple raita,
red onion, desi ghee and mint

Vellore Chicken Curry (g) 29
Coconut, Roasted Chilies, served
with warm Kerala Paratha

Tava Fried Copra Beef (g) 29
Black Pepper, Curry Leaves served with
Kerala Paratha and Homemade Pickles

CHEF'S PICK OF THE DAY (for two)

Spice-Roasted Chilean Seabass Collar 61
Asparagus Poriyal, Basil with Coconut
Curry and Coconut Rice

Green Pepper Lamb Rack 47
Coconut Quinoa, Snap Peas
Green Zucchini, Tomato Curry

(v) – Vegetarian, (g) Gluten, (n) has Nuts, (*) Can be made Vegan

Service Charge of 20% will be automatically be added to parties of 6 or more

Optional Quality of Life Surcharge of 3% is included to benefit employees.

Consumption of raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness.

ETTAN

DINNER

COMFORTS

These are some simple and comforting dishes from our “family meal” Menu, which we are planning on expanding with time. So do turn to this page every time you dine with us.

Butter Chicken (n,g) 27

Smoked Chicken Thighs,
Fenugreek and Tomatoes
Served with Butter Naan

Maa Ki Dal (v,g) 24

Black Lentils, slow cooked with
House made Butter,
Served with whole wheat Roti

Paneer Makhani (n,g) 25

Smoked Creamy Tomato
Fenugreek Curry
Served with Butter Naan

KIDS MENU

Fried Rice 14

Market Vegetables,
Farm Eggs, Scallions

Crispy Chicken (g) 14

With Rice Crisps
and Tomato Ketchup

Cheese Flatbread (g) 14

Cheese Naan with
Napolitano Sauce and Scallions

Chicken and Cheese Flatbread (g) 14

Naan with Tomato Sauce
And Scallions

ACCOMPANIMENTS

Butter or Garlic Naan (g) 5

Butter or Garlic Roti (g) 5

Delta Asparagus Poriyal (v) 8
Coconut, Black Mustard, curry Leaves

Malabar Paratha (g) 6

Coconut Rice (v) 5

Kale Thovial 4

Spiced Eggplant Chutney 4

Fermented Red Chili Sauce 4

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